

# Carne Adobada (Spiced Pork)

Rating: ★★★★★

Makes: 12 servings

## Ingredients

**2 cups** red chile puree (or 12 tablespoons chili powder mixed with 2 cups water)  
**3 pounds** lean pork (fresh)  
**2 teaspoons** salt  
**1 tablespoon** oregano  
**2** garlic clove (mashed)  
**1 tablespoon** vegetable oil

## Directions

1. Cut pork into strips.
2. Mix other ingredients, add to pork strips, and let stand in refrigerator for 24 hours.
3. Cut meat into cubes and brown in small amounts in oil. Add chile sauce and simmer one hour more.
4. To serve, add more fresh chile sauce and cook until tender.

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